



2016

FARMERS MARKET MODERATE OR COMPLEX FOOD SERVICE APPLICATION

Apply online at <https://www.kingcounty.gov/healthservices/health/ehs/portal.aspx>

COMPLETE ALL SECTIONS, BOTH PAGES. TYPE OR PRINT LEGIBLY. DUE AT LEAST 14 DAYS PRIOR TO EVENT.

→ Will food be cooked from raw animal products or will animal products be served raw? ☐ Yes ☐ No

→ Will foods be cooked and cooled? ☐ Yes ☐ No

***If question 1 or 2 above is answered YES, apply for the Complex Permit.**

→ Select the permit you would like to purchase below (include late fees, if applicable):

Moderate - Sampling potentially hazardous foods; reheating commercially made foods (USDA/WSDA); hot holding

Permit type	Fee	Office code
<input type="checkbox"/> Moderate Single Event	\$290	6285
<input type="checkbox"/> Moderate Multiple* - First of 5 permits	\$640	6286
<input type="checkbox"/> Moderate Additional Multiple* - Permits 2 to 5	\$0	6287
<input type="checkbox"/> Moderate Unlimited* - First permit (must complete multiple permit package first)	\$750	6288
<input type="checkbox"/> Moderate Additional Unlimited* - Permits 2+ until 12/31/2016	\$0	6289
<input type="checkbox"/> Late Fee, application made 3-5 days prior to the event	\$50	
<input type="checkbox"/> Late Fee, application made 1-2 days prior to event, submitted in-person and requires approval	\$100	

Complex - Food cooked from raw animal products; serving raw animal products; foods cooked and cooled

Permit type	Fee	Office code
<input type="checkbox"/> Complex Single Event	\$350	6290
<input type="checkbox"/> Complex Multiple* - First of 5 permits	\$700	6291
<input type="checkbox"/> Complex Multiple* - Permits 2 to 5	\$0	6292
<input type="checkbox"/> Complex Unlimited* - First permit (must complete multiple permit package first)	\$850	6293
<input type="checkbox"/> Complex Additional Unlimited* - Permits 2+ until 12/31/2016	\$0	6294
<input type="checkbox"/> Late Fee, application made 3-5 days prior to the event	\$50	
<input type="checkbox"/> Late Fee, application made 1-2 days prior to event, submitted in-person and requires approval	\$100	

*You must have a Certified Booth Operator in each booth using a multiple or unlimited permit

→ **Total:** _____

1. Farmers Market: _____ Market Coordinator: _____

Coordinator Email: _____ Coordinator Phone: _____

Market Location: _____ City: _____ ZIP: _____

2. Name of Booth: _____ Contact Person: _____

Email: _____ Phone: _____

Home Address: _____ City: _____ ZIP: _____

Market Start Date: _____ Market End Date: _____ Start Hour: _____ End Hour: _____

3. Prep Kitchen. All advance food preparation, cooling, and storage must be done in an approved kitchen facility.

Kitchen Name: _____ Kitchen Contact Person: _____ Phone: _____

Address: _____ City: _____ ZIP: _____

Completing this application does not constitute approval to operate. An inspector will contact you prior to issuing a permit.

ONCE THE APPLICATION IS APPROVED, NO CHANGES MAY BE MADE WITHOUT APPROVAL. FARMERS MARKET TEMPORARY FOOD VENDORS WITH FAILED INSPECTIONS, FOUND TO HAVE ONE OR MORE IMMINENT HEALTH HAZARDS, WILL BE ASSESSED A \$160 REINSPECTION FEE. IF THE VIOLATIONS CAN BE CORRECTED THE BOOTH MAY REOPEN AND CONTINUE TO OPERATE FOR THE REST OF THE MARKET.

For approved refunds, there is a \$25 refund processing fee.

Please submit your application to:

EASTGATE
14350 S.E. Eastgate Way, Bellevue, WA 98007
(206) 477-8050

DOWNTOWN SEATTLE
401 - 5th Avenue, Suite 1100, Seattle, WA 98104
(206) 263-9566

Form updated: 12/14/2015

For Office Use Only:

Booth ID #: _____

AR #: _____

Invoice #: _____

Payment Date: _____

District Code: _____

4. Food preparation and menu

If this is an application for a multiple or unlimited permit where the initial application has already been approved, only complete the menu section if you have additional menu items.

All FOOD Include beverages and condiments	Purchased raw or pre- cooked?	Prepared in Booth or Kitchen	Produce washing location	Cooking/reheating equipment used? Final cook/reheat temperature?	Kitchen Cooling method?	Transported hot or cold? Type of equipment used to transport?	Cold holding equipment used at event? (41°F or below)	Hot holding equipment used at event? (135°F or above)
<i>Example: Hamburger</i>	<i>Raw</i>	<i>Booth</i>	<i>Kitchen</i>	<i>Grill, 155°F</i>		<i>Ice chest</i>	<i>Ice Chest</i>	<i>Grill</i>

NOTE: Use a separate sheet of paper if all of your menu items do not fit onto this form.